



— ALL DAY —

### STARTERS

#### ISLAND WINGS 13.50

celery sticks | carrots | blue cheese dressing  
classic buffalo | spicy ranch | jerk | fiery hot habanero

**GF PEEL AND EAT SHRIMP MARKET** served hot or cold  
baby arugula | cocktail sauce | lemon | carrots

#### SAND BAR NACHOS 13.95

chili | black beans | scallions | jalapeño peppers  
guacamole | jack cheese sauce | salsa | sour cream

#### SMOKED FISH DIP 10.75

seasonal smoked fish | capers | sliced jalapeños  
red onion | wheat crisp crackers

#### CREAMY HUMMUS 12.25

roast vegetable skewer | pesto | carrots | celery  
grilled naan bread

#### CHIPOTLE CHICKEN QUESADILLA 14.25

jack cheese | pico de gallo | sour cream | guacamole

**SIRLOIN AND BLEU CHEESE FLAT BREAD 13.50**  
marinated sirloin | arugula | danish blue cheese  
pomegranate glaze

#### **SHRIMP FLAT BREAD 13.95**

gulf shrimp | tomatoes | mozzarella cheese | capers  
fresh basil | kalamata olive oil

### HAND HELDS

all sandwiches are served with potato chips and a pickle.  
Substitute any side item for 1.75. Side items include:  
french fries, sweet potato fries, cole slaw,  
substitute a fruit cup 5.50 or a side salad 4

#### THREE G BURGER 14.50

half pound ground beef | lettuce | tomato | pickles | bacon  
sautéed mushrooms | onions | choice of cheese  
toasted brioche  
make it a turkey, shrimp or veggie burger

#### CLASSIC YBOR CITY CUBAN SANDWICH 14.50

roast spiced pork | ham | salami | swiss cheese  
pickles | mustard | mayo

#### FLORIDA CRAB CAKE SANDWICH 16

panko crusted lump crab cake | island rémoulade sauce  
toasted brioche

#### **LOCAL GROUPER CAPRESE SANDWICH MARKET**

toasted brioche | balsamic reduction | tomato  
mozzarella | basil aioli

#### **MAHI MAHI TACOS 16.75**

local gulf mahi | avocado | tomatoes | lettuce  
monterey jack cheese | chipotle aioli | flour tortillas

### SALADS

#### **GF COBB SALAD 15.95**

tomato | avocado | blue cheese | bacon | chopped egg | turkey

#### CAESAR SALAD 12.95

romaine | herb croutons | shaved parmesan | creamy caesar dressing  
ADD CHICKEN or SHRIMP 5.50

**GF** Gluten-free choices – Gluten-free bread options available on request.  Guy's House Specialty

## — AFTER 5 DINNER ENTRÉES —

includes house salad with choice of one side  
*(ravioli served with house salad only)*

#### 12 OZ NY STRIP SIRLOIN 35

cracked pepper | sea salt

#### PAN SEARED GROUPER MARKET

apple wood bacon | tomatoes | spinach

#### ISLAND JERK CHICKEN BREAST 22

mango peach salsa

#### BLUE CRAB RAVIOLI 23

sautéed gulf shrimp | tomatoes | spinach | alfredo sauce

#### SIDES

seasonal vegetables | coconut rice | mashed potatoes | baked potato | sweet potato fries | french fries  
additional sides for 2.75 each

## — WINES —

### WHITES

Moscato | Allure | California  
Split 10

Pinot Grigio | Caposaldo | Italy  
Glass 8 Bottle 29

Sauvignon Blanc | 13 Celsius | New Zealand  
Glass 10 Bottle 37

Chardonnay | Sebastiani | North Coast California  
Glass 9 Bottle 33

### REDS

Pinot Noir | Imagery | California  
Glass 13 Bottle 50

Merlot | McManis | California  
Glass 9 Bottle 33

Cabernet | Trapiche | Argentina  
Glass 8 Bottle 29

Malbec | Trapiche | Argentina  
Glass 8 Bottle 29

### SPARKLING

ask about our selection of sparkling wines

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Please inform your server of any Allergies or Dietary needs at the time of order